Sundays

Spicy Tabasco Bloody Mary 11 Umami Bloody Mary 9 Hugo Spritz 10.5

Nibbles

Warm sourdough, butter *(v)* 4.5

Gordal olives *(ve)* 5

Smoked anchovies 5.5

Starters

Roasted beetroot, chicory and poached pear salad, spiced pistachio crumb *(ve)* 8.8

King prawn croquettes, lobster cocktail sauce, avocado purée, tomato chutney 10

Hummus, charred Padrón peppers, Sriracha sauce, crispy giant corn *(ve)* 8.8

Crispy buttermilk fried chicken, Korean barbecue sauce 9.5

Roast pumpkin and caponata soup, crispy sage, chilli oil *(ve)* 7

To Share: Baked Camembert, apple and cider brandy chutney, roasted garlic and seed clusters, warm sourdough *(v)* 16.2

Mains

Signature dry-aged double cheeseburger, house sauce, fries 18.5
Add streaky bacon 2.5

Crispy turkey and brie burger, streaky bacon, pig in blanket, house sauce, fries 18.5

Hand-battered haddock, chips, marrowfat mushy peas, curry sauce and tartare 19

Pan-fried seabass, sautéed artichokes, peppers and new potatoes, samphire, spinach, king prawns, garlic butter 19.5

Roasts

Served with roast potatoes, maple roasted heritage carrots, onion purée, cavolo nero, sage and suet stuffing, Yorkshire pudding and gravy.

Lemon and thyme half roast chicken, bread sauce 21.5

Roast pork loin, apple and brandy chutney 20.5

Dry-aged rump of roast beef, horseradish crème fraîche 23

Wild mushroom and spinach strudel *(ve)* 19
(served without Yorkshire pudding)

Cauliflower cheese, parsley crumb 6

Purple sprouting broccoli, chilli, pickled ginger *(ve)* 5.5

Roasted sprouts, chestnuts, smoked pancetta and sage butter *(v)* 5

Maple and rosemary roasted heritage carrots *(ve)* 5

Pigs in blankets 6

Yorkshire pudding *(v)* 1

Roast potatoes *(ve)* 5

Need a gravy top up? Just ask.

Sides

Skin-on fries *(ve)* 5

Chips *(ve)* 5

Green salad, sun-dried tomatoes, cucumber, pickled onions *(ve)* 5

Puddings

Spiced apple and golden sultana crumble, almond & coconut topping, custard *(ve)* 7

Sticky toffee pudding, butterscotch sauce, maple pecans, clotted cream ice cream *(v)* 8

Chocolate Jaffa bombe, stracciatella ice cream *(v)* 8

Baked white chocolate and ginger cheesecake, vanilla-poached pear *(v)* 7

Ice cream and sorbets by the scoop 2.5

Cheeseboard for two; Mrs Kirkham's Lancashire, Oxford Blue, Rutland Red, Sharphan Brie, quince jelly, fig relish, cranberry and raisin crackers 12.5

THE FOUNDRY BELL
Wokingham

THE FOUNDRY
BELL
Wokingham

Allergen Info:
For detailed allergen information please scan the QR code or talk to a member of the team. All our dishes are prepared in kitchens where allergens are handled, so we can't guarantee that any dish is completely free from traces of allergens. If you have any allergies or dietary requirements, please speak to a member of the team before ordering. An optional 10% service charge will be added to your bill, with every penny shared between our pub team.

Adults need around 2000 kcal a day.

Dietary key:
(v) Vegetarian
(ve) Vegan